Light & Elegant

Superb Recipes

for Chicken, Fish & Lighter Foods.

Introduction

For 150 years, we at Lea & Perrins have been making the world's finest Worcestershire Sauce for beef and heartier foods. Now, it is with great pride that we present Lea & Perrins White Wine Worcestershire Sauce for chicken, fish, and lighter foods. It is made from an exquisite blend of fine white wine and the choicest herbs and spices. The result is a delicate yet distinctive flavor that is unparalleled.

As you will notice, the recipes in this book are extraordinarily elegant, distinctive tasting yet simple to prepare. The elegance and distinctive taste are Lea & Perrins hallmarks. The simplicity is achieved by substituting Lea & Perrins White Wine Worcestershire Sauce for a number of ingredients that are typically used in complicated, time consuming recipes. (Most of our recipes take less than 20 minutes to prepare.) Our exquisite blend of lighter tasting, premium quality ingredients make this possible. And, Lea & Perrins White Wine Worcestershire Sauce has only 5 calories per teaspoon and is low in sodium.

For even greater convenience many of our recipes can be cooked in a microwave. Simply prepare recipes according to instructions and then follow normal microwave directions.

All of us at Lea & Perrins thank you for buying our products. Our sincere wish is for this new addition to bring you many years of cooking and dining pleasure.

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Marinated Chicken Wings

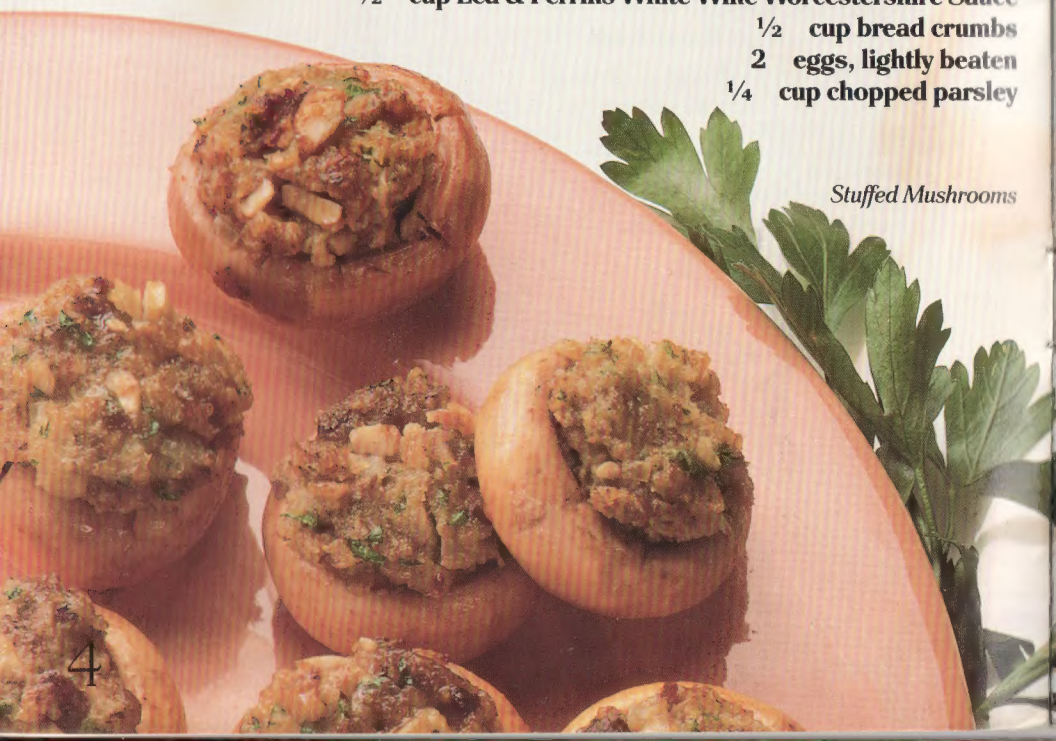
- **1 cup Lea & Perrins White Wine Worcestershire Sauce**
- **¼ cup soy sauce**
- **¼ cup pineapple juice**
- **¼ cup honey**
- **2 pounds chicken wings**
- **1 scallion, shredded, for garnish**

Note: These are delicious grilled: drain wings and grill 6 inches from medium hot coals about 10 minutes, turning once or twice.

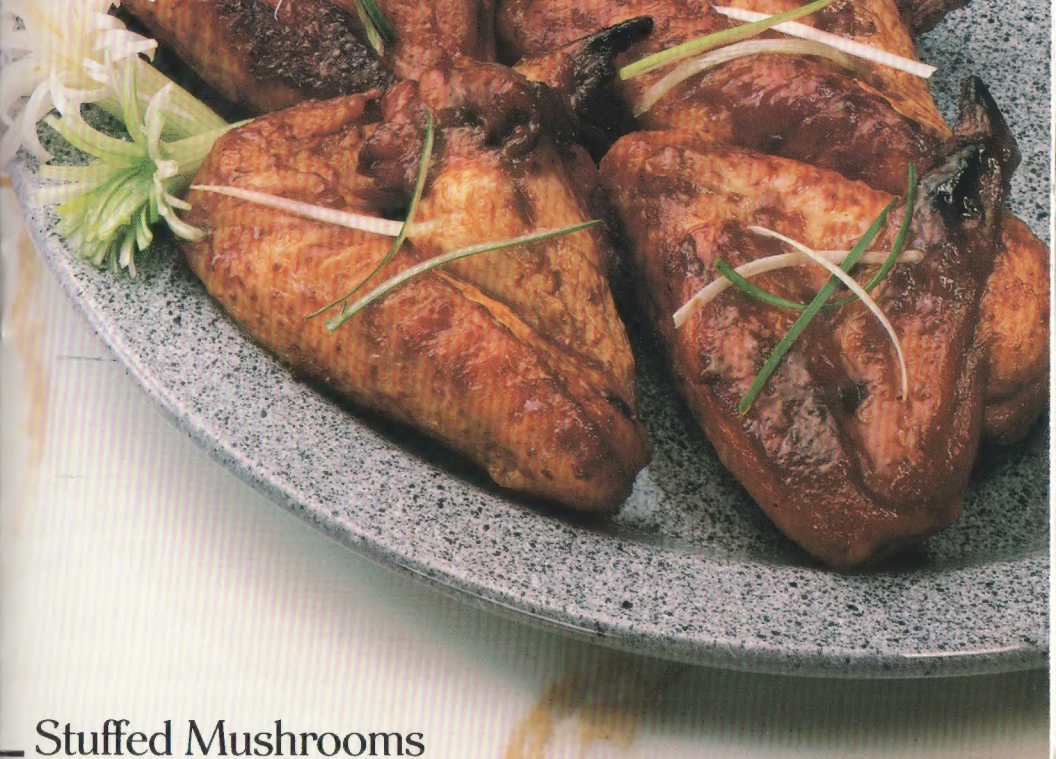
In a large bowl, combine Lea & Perrins White Wine Worcestershire Sauce, soy sauce, pineapple juice and honey. Add the wings (whole or divided at the first joint) to the Lea & Perrins White Wine Worcestershire Sauce mixture, turning to coat with the marinade. Refrigerate 4-6 hours, or overnight, turning occasionally. Drain, reserving marinade. Bake 45 minutes at 350°F, basting often with marinade. Sprinkle with scallions.

Makes 4-6 appetizer servings.

- **1 pound pork sausage**
- **1 pound large mushrooms, wiped clean, stems removed**
- **1 small onion, minced**
- **½ cup Lea & Perrins White Wine Worcestershire Sauce**
- **½ cup bread crumbs**
- **2 eggs, lightly beaten**
- **¼ cup chopped parsley**



Stuffed Mushrooms



Marinated Chicken Wings

Stuffed Mushrooms

Preheat oven to 400° F.
In a large skillet, brown sausage and drain, reserving 1 tablespoon of fat in skillet. Chop mushroom stems and add to the skillet with the onion; sauté 5 minutes. Add all remaining ingredients and mix well. Mound lightly into reserved mushroom caps. Bake 12 minutes, or until lightly browned.

Makes 6 appetizer servings.

Spinach Velvet Soup

- **2 tablespoons butter, divided**
- **2 scallions, chopped**
- **½ pound fresh spinach, washed and stems removed**
- **1½ cups chicken broth, divided**
- **½ cup Lea & Perrins White Wine Worcestershire Sauce**
- **3 tablespoons flour**
- **½ cup light cream or half & half**

In a medium saucepan, melt 1 tablespoon of butter and sauté scallions 1 minute. Add spinach with just water that clings to the leaves; cover and cook 2 minutes. In a blender, place contents of saucepan, ¾ cup chicken broth and Lea & Perrins White Wine Worcestershire Sauce. Blend smooth. Melt remaining butter in the saucepan, whisk in flour and cook 1 – 2 minutes. Gradually stir in remaining broth and pureed spinach and bring to a boil; stir in cream and heat through, but do not boil.

Makes 4 servings.

Great Beginnings

Devilish Eggs

- **8 hard boiled eggs, peeled**
- **¼ cup mayonnaise**
- **1 tablespoon sour cream**
- **2 tablespoons Lea & Perrins White Wine Worcestershire Sauce**
- **Salt and Pepper to taste**
- **Paprika to garnish**

Cut eggs lengthwise in half. Carefully remove yolks and mash with mayonnaise, sour cream, Lea & Perrins White Wine Worcestershire Sauce and salt and pepper to taste. Mound mixture into egg whites (use a pastry bag for a more decorative effect). Sprinkle eggs with paprika and refrigerate until serving.

Makes 8 servings.

Dim Sum

- **¼ cup Lea & Perrins White Wine Worcestershire Sauce**
- **1 pound pork sausage, chopped**
- **1 can (6 ounces) water chestnuts, drained and finely chopped**
- **1 tablespoon soy sauce**
- **1 teaspoon sesame oil**
- **2 scallions, finely chopped**
- **1 pound shui jiao wrappers (wonton or dim sum wrappers)**

In a mixing bowl, combine first six ingredients, thoroughly. To prepare dim sum, place about a tablespoon of filling in the center of shui jiao wrappers. Wet edges of the wrappers. Gather the sides of the wrapper around the filling letting the wrapper form small pleats naturally. Squeeze the middle gently, to make sure that the wrapper sticks firmly against the filling. Press dim sum down on a flat surface so it stands with filling exposed at the top. Place dim sum on a rack over simmering water and steam, covered, for 25 minutes. (A bamboo steamer is perfect for this.) Alternately these may be deep-fried 10 minutes.

Makes 48 dim sum.

For a quick dipping sauce, combine in a saucepan, ½ cup Lea & Perrins White Wine Worcestershire Sauce and 3 tablespoons apricot preserves; bring to a boil, simmer 2-3 minutes. Cool slightly before serving.

Easy Crudité Dip

For a "Dip with Zip," blend ¼ cup Lea & Perrins White Wine Worcestershire Sauce, ½ cup each cottage cheese and sour cream. Stir in 2 finely chopped green onions and chill 1 hour. Serve with crudités.

Makes 1 ¼ cups.

Zesty Onion Soup

- 3 large onions, thinly sliced
- ¼ cup butter
- 1 tablespoon flour
- 2½ cups beef broth or bouillon
- ¾ cup Lea & Perrins White Wine Worcestershire Sauce
- 4 French bread slices, 1" thick, buttered and toasted
- 2 ounces grated Gruyère or Swiss cheese

In a large saucepan, sauté onion in butter until golden brown. Sprinkle flour over onions; stir in beef broth and Lea & Perrins White Wine Worcestershire Sauce; bring to a boil and simmer 15 minutes. Preheat broiler. Place bread slices in each of four soup bowls; pour soup over bread and sprinkle with cheese. Place bowls under broiler until cheese melts and is golden brown. Serve immediately.

Makes 4 servings.

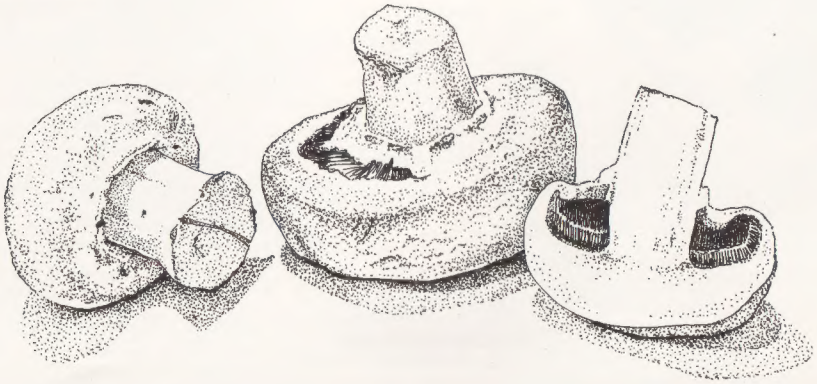
Gazpacho

- ½ cup Lea & Perrins White Wine Worcestershire Sauce
- 1 tablespoon olive oil
- 1 small red onion, quartered
- 1 small green pepper, seeded and cut up
- ½ cucumber, peeled and chopped.
- 2 tomatoes, peeled, seeded, diced
- 2 cups tomato juice

Garnishes: croutons, diced cucumber, chopped green pepper, diced red onion

In a blender or food processor, place Lea & Perrins White Wine Worcestershire Sauce, oil, onion, green pepper and cucumber. Blend until very smooth. Add tomatoes and blend just until finely chopped. Stir in tomato juice. Chill and serve with garnishes, if desired.

Makes 4 servings.



Lite Chef's Salad

1 ½ cups cooked tri-color spiral-shaped macaroni
1 can (6 ½ ounces) tuna, drained and flaked, or 1 cup cooked small shrimp, or other seafood, cooked

Quick & Easy Salad Dressings

In a bowl, combine ¼ cup Lea & Perrins White Wine Worcestershire Sauce, ¾ cup yogurt, 2 tablespoons dijon mustard, 2 tablespoons mayonnaise.

Makes 1 ¼ cups.

In a bowl place ½ cup Lea & Perrins White Wine Worcestershire Sauce. Whisk in ½ cup olive oil. Add 1 teaspoon each, lemon juice, dried chives, dried parsley and 1 clove of garlic (minced) and ¼ teaspoon fresh ground pepper.

Makes 1 cup.

Salad Dressing

Lite Chef's Salad

Mixed salad greens: Boston lettuce, arugula, endive, leaf lettuce, etc.
¼ pound each turkey breast slices, and Swiss cheese
¼ pound chevre or other low-fat cheese, crumbled
1 each green and red bell peppers, in strips
Other garnishes: cherry tomato halves, radishes, carrot curls, hard cooked eggs
½ cup salad dressing

In a large glass serving bowl (or on individual plates), place salad greens. Roll or slice turkey and Swiss cheese. On greens arrange turkey, cheeses, bell pepper strips and any additional garnishes. Serve with salad dressing.

Makes 4 servings.

Festive Seafood Pasta Salad

¼ diced green pepper
½ cup sliced celery
1 jar (2 ounces) pimiento (or roasted red peppers), diced
⅔ cup Lea & Perrins White Wine Worcestershire Sauce
¼ cup mayonnaise
⅛ teaspoon black pepper

In a mixing bowl, combine cooked pasta, tuna or seafood, green pepper, celery and pimiento. Add Lea & Perrins White Wine Worcestershire Sauce, mayonnaise and black pepper and toss lightly to combine. Refrigerate at least 30 minutes, or longer, before serving.

Makes 4 servings.

Festive Seafood Pasta Salad

Tortellini Toss

- **8 ounces fresh or frozen spinach tortellini**
- **8 ounces fresh or frozen egg tortellini**
- **8 ounces cream cheese**
- **½ cup Lea & Perrins White Wine Worcestershire Sauce**

Cook the spinach and egg tortellini in boiling, salted water according to package directions; drain. In a small saucepan, over moderate heat, combine cream cheese and Lea & Perrins White Wine Worcestershire Sauce, stirring constantly, until smooth and creamy. Pour over cooked tortellini and toss gently. Serve immediately.

Makes 4 servings.

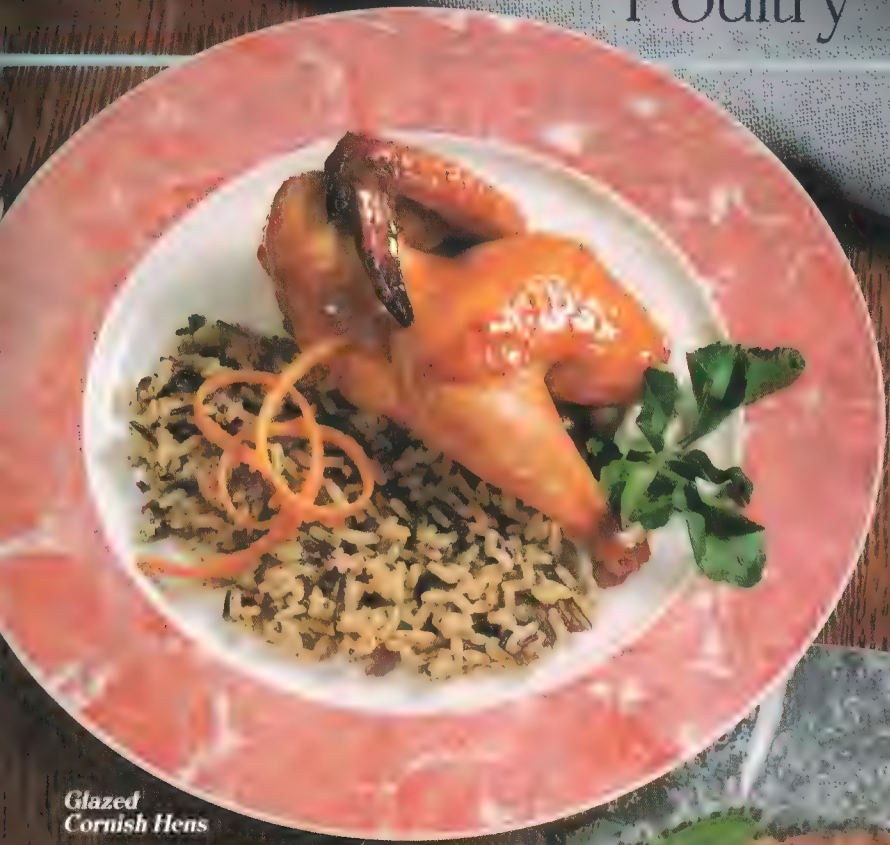
New Potato Salad

- **2 pounds new potatoes**
- **1 red onion, thinly sliced**
- **½ cup vegetable oil**
- **½ cup Lea & Perrins White Wine Worcestershire Sauce**
- **1 tablespoon chopped parsley**

Cook the potatoes in boiling salted water until just tender. Drain, peel and cut into ¼" slices. In a bowl, place potato slices and onion slices. Combine oil, Lea & Perrins White Wine Worcestershire Sauce and parsley and pour over salad. Toss gently until most of the liquid is absorbed. Serve warm.

Makes 6 servings.

Poultry



Glazed Cornish Hens

Stuffed Chicken Breasts

Stuffed Chicken Breasts

- **6 tablespoons butter, divided**
- **¼ cup onion, finely chopped**
- **½ pound mushrooms, finely chopped**
- **1 cup Lea & Perrins White Wine Worcestershire Sauce, divided**
- **3 whole chicken breasts, skinned, boned and halved**
- **1 each red, yellow and green bell pepper, in strips**
- **2 tablespoons vegetable oil**
- **parsley for garnish**

In a skillet, over medium heat, melt 2 tablespoons butter. Add onions, sauté until golden. Add mushrooms and ½ cup Lea & Perrins White Wine Worcestershire Sauce. Sauté on high heat until liquid has evaporated and mixture is dry. Place chicken in ovenproof dish. Tuck about 2 tablespoons mushroom mixture under the filet of each chicken breast. Melt remaining butter and add the remaining Lea & Perrins White Wine Worcestershire Sauce and pour over chicken. Bake in 350°F oven, 35 minutes, or until tender and lightly brown, basting occasionally. Sauté pepper strips in oil and serve with the chicken. Garnish with minced parsley.

Makes 6 servings.

Chicken Scallopine

- **⅓ cup Lea & Perrins White Wine Worcestershire Sauce**
- **1 pound chicken or turkey breast, boned, skinned and pounded thin**
- **2-3 tablespoons butter**
- **parsley for garnish**

In a shallow mixing bowl, place Lea & Perrins White Wine Worcestershire Sauce; add chicken or turkey pieces, turning to coat. Heat butter in a large skillet. Lift chicken pieces from bowl, allowing excess to drain back. Sauté chicken pieces in hot butter until lightly browned and cooked through, 3-4 minutes. Remove chicken to serving platter. Pour reserved Lea & Perrins White Wine Worcestershire Sauce into skillet and simmer, stirring 2 minutes. Pour sauce over chicken. Garnish with sprigs of flat leaf parsley.

Makes 4 servings.

Turkey Basting Tip

Combine equal parts Lea & Perrins White Wine Worcestershire Sauce with pan juices or melted butter for a delicious and easy turkey basting sauce — good with all poultry.

Coq Au Vin Blanc

- **2 tablespoons vegetable oil**
- **2½ pounds frying chicken, cut up**
- **8 baby carrots peeled, or 2 large carrots, quartered**
- **1 medium sweet red onion, cut in half and sliced**
- **1 green pepper or red pepper, cut into strips**
- **½ cup fresh mushrooms, sliced**
- **¾ cup Lea & Perrins White Wine Worcestershire Sauce**
- **¼ cup unflavored yogurt or light cream**

In a large skillet, heat oil. Add chicken, sauté until golden on all sides, about 15 minutes. Add carrots, onion, peppers, mushrooms, and turn vegetables to glaze. Drain excess fat. Pour Lea & Perrins White Wine Worcestershire Sauce over all. Cook 15 minutes more, basting occasionally with sauce until chicken and vegetables are tender. Remove 2 tablespoons of pan sauce and combine with yogurt or cream, then return to pan, just to blend and warm through.

Makes 4 servings.

Glazed Cornish Hens

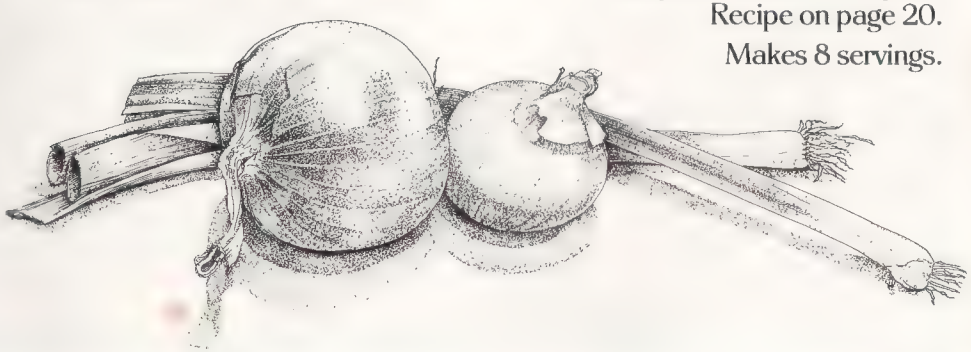
- **4 Cornish game hens, about 1 pound each, split in half**
- **¾ cup Lea & Perrins White Wine Worcestershire Sauce**
- **5 tablespoons honey**
- **orange zest and watercress, for garnish**

Note: also delicious as glaze for chicken.

Preheat oven to 350°F. Rinse hens well under running water and pat dry. Place hens on a rack in a shallow baking pan. In a mixing bowl, combine Lea & Perrins White Wine Worcestershire Sauce and honey. Coat hens with White Wine Worcestershire mixture and bake 35-40 minutes, basting occasionally, until hens are golden. Garnish with watercress and orange zest and serve on a bed of long grain and wild rice pilaf.

Recipe on page 20.

Makes 8 servings.



Seafood

Blonde Bouillabaisse

- **2 tablespoons olive oil**
- **2 medium onions, diced**
- **1 cup Lea & Perrins White Wine Worcestershire Sauce**
- **1 can (1 lb.) stewed tomatoes**
- **Salt to taste**
- **¼ teaspoon *each* pepper, thyme, paprika and saffron**
- **2 tablespoons chopped parsley**
- **1 pound red snapper, sea bass, or trout *or* 1 pound fillets**
- **1 dozen each, clams, mussels in shells, scrubbed and cleaned**

In a 3-quart pot, heat oil, add onion, cook until soft, but not brown. Add Lea & Perrins White Wine Worcestershire Sauce, 1 cup water, stewed tomatoes and seasonings. Bring to a boil and simmer 8 minutes longer. Cut fish into sections, add fish and seafood to the pot and simmer 6-8 minutes or longer until fish is cooked through and flakes at the touch of a fork. Serve in soup plates with toasted French bread.

Makes 6 servings.

Fresh Sole In Light Cream Sauce

- **2 tablespoons unsalted butter**
- **1 cup Lea & Perrins White Wine Worcestershire Sauce**
- **¼ cup light cream**
- **4 sole or flounder fillets**

Melt butter in medium saucepan. Add Lea & Perrins White Wine Worcestershire Sauce, bring to a boil and reduce sauce slightly. Add cream, keep warm. Poach or broil fish, 3-4 minutes, or until fish begins to flake. Remove to serving platter and spoon sauce over fish.

Makes 4 servings.

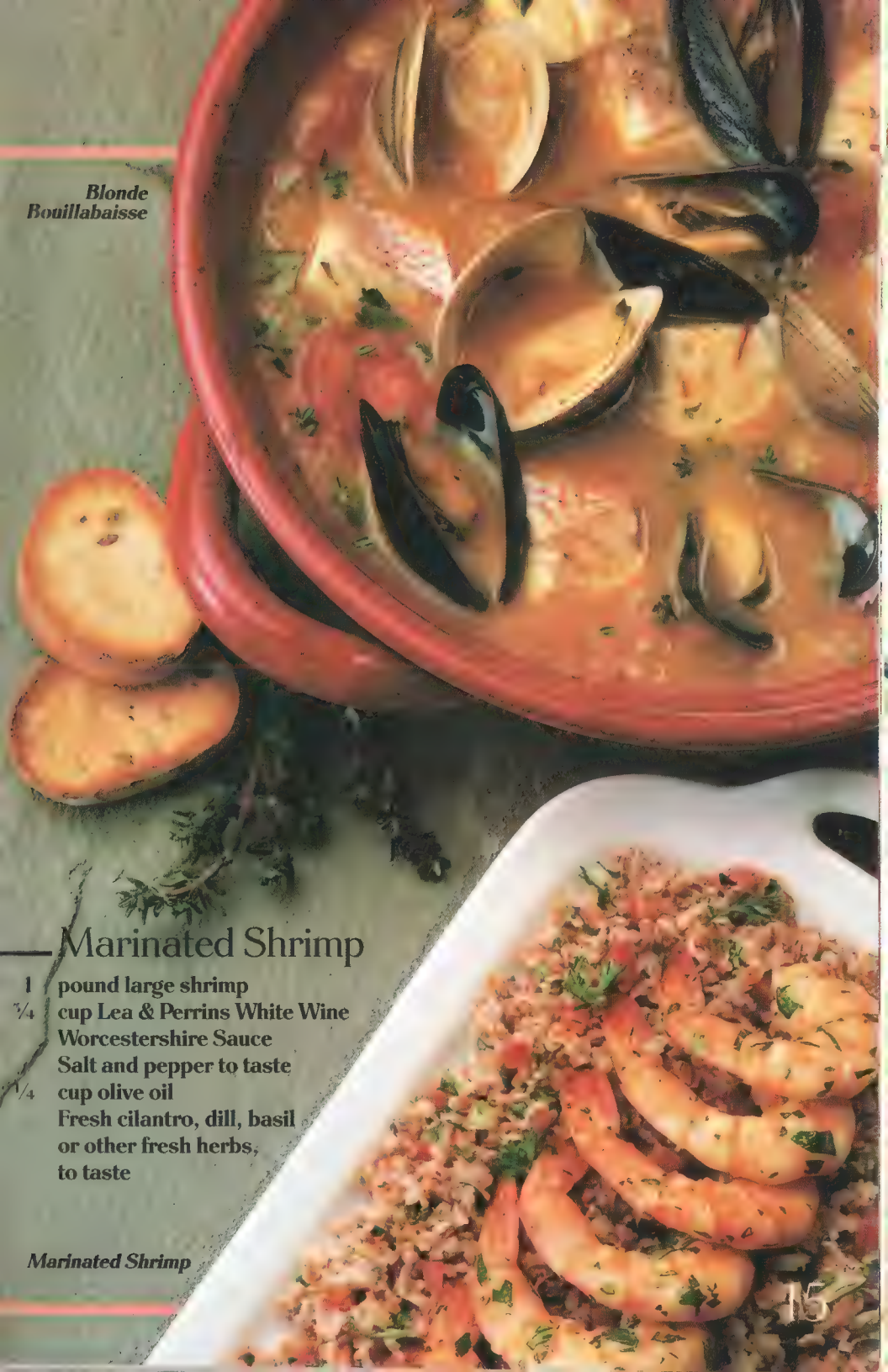
Broiling Tip for Fish

Dip fillets in Lea & Perrins White Wine Worcestershire Sauce before placing under broiler. Use any remaining sauce to brush on fish during broiling. Broil fillets 2-3 minutes each side, or until fish flakes easily with a fork.

Shell and clean shrimp, leaving tails intact. In a medium saucepan, place shrimp and Lea & Perrins White Wine Worcestershire Sauce; bring to a boil; reduce heat and simmer until shrimp turn pink, 3-4 minutes. Stir in remaining ingredients and chill. Drain and serve, garnished with additional fresh herbs, if desired. Serve on a bed of Tabouleh, recipe on Page 20.

Makes 4 servings.

Blonde Bouillabaisse



Marinated Shrimp

1 pound large shrimp
¾ cup Lea & Perrins White Wine Worcestershire Sauce
Salt and pepper to taste
¼ cup olive oil
Fresh cilantro, dill, basil or other fresh herbs, to taste

Marinated Shrimp

Spicy Veal Meatballs

- 1 pound ground veal
- 1 tablespoon chopped parsley
- ¼ cup bread crumbs
- 2 tablespoons Lea & Perrins White Wine Worcestershire Sauce
- 1 egg, beaten
- 1 tablespoon vegetable oil

In a mixing bowl, combine ground veal, parsley, bread crumbs, Lea & Perrins White Wine Worcestershire Sauce and egg. Mix together gently but thoroughly. Form meat mixture into small balls. In a skillet, heat oil over medium heat and cook meatballs in hot oil until well browned and cooked through. Drain on paper towels.

Makes 4 dozen meatballs.

Roast Loin Of Pork

- 2 tablespoons vegetable oil
- 2½ pounds lean, boneless pork loin
- 1 tablespoon flour
- ½ teaspoon paprika
- ½ cup sliced onion
- 1 cup Lea & Perrins White Wine Worcestershire Sauce, divided

Preheat oven to 350°F. In a large uncovered pot, heat oil. Sprinkle pork roast with flour and paprika and brown in the hot oil. Arrange onion slices on top and around meat and pour ½ cup Lea & Perrins White Wine Worcestershire Sauce over. Roast 1 hour or until done, basting occasionally with the remaining Lea & Perrins White Wine Worcestershire Sauce. Serve sliced, with buttered seasonal vegetables.

Makes 6 servings.

Roast Loin of Pork

Mexican Stir-Fry

1 pound veal cutlet, cut into thin strips
½ cup Lea & Perrins White Wine Worcestershire Sauce, divided
¼ cup vegetable oil
1 hot green pepper, sliced
1 red pepper, sliced
2 carrots, peeled and cut into thin strips
½ head cauliflower cut into florets
1 chayote, peeled and cubed
½ pound fresh mushrooms, wiped and sliced (if small, used whole)
chopped cilantro or parsley for garnish
tortilla chips

In a mixing bowl combine veal strips and ¼ cup Lea & Perrins White Wine Worcestershire Sauce. Heat oil in a large skillet. Add veal strips and lightly sauté until brown. Remove from skillet. Add peppers, carrot strips, cauliflower and chayote and sauté until crisp tender, about 5 minutes. Add mushroom slices, remaining Lea & Perrins White Wine Worcestershire Sauce and sautéd veal. Cook 5 minutes more. Garnish and serve hot with tortilla chips.

Makes 6-8 servings.

Mexican Stir-Fry

Curried Lamb Kebabs

- **1 cup Lea & Perrins White Wine Worcestershire Sauce**
- **2 teaspoons curry powder**
- **Salt and pepper to taste**
- **2 pounds boneless lamb shoulder, cut into 1½" cubes**
- **12 small onions**
- **12 tomato wedges or cherry tomatoes**
- **1 green pepper, cut into 12 squares**

In a mixing bowl, combine Lea & Perrins White Wine Worcestershire Sauce, curry powder, salt and pepper. Add lamb cubes. Cover bowl and refrigerate 4-6 hours, preferably overnight. Thread lamb on skewers alternately with vegetables. Broil 6" from heat until meat is browned, about 12-15 minutes, turning often and basting with marinade.

Makes 6 servings.

Veal & Peppers

- **1 pound veal scallopine**
- **¾ cup Lea & Perrins White Wine Worcestershire Sauce, divided**
- **2 tablespoons vegetable oil**
- **1 large green pepper, cut in thin strips**
- **1 tablespoon cornstarch**

Cut veal in slices, about 2" × 1". Place in a mixing bowl with 2 tablespoons Lea & Perrins White Wine Worcestershire Sauce; set aside. Heat oil in a skillet. Add green pepper strips and brown quickly with the meat. Combine cornstarch with remaining White Wine Worcestershire Sauce and stir into pan, cook until peppers are tender and sauce thickened, about 3 minutes.

Makes 4 servings.

On the Side

Tangy Potato Slices

Ratatouille

On the Side

Tangy Potato Slices

- **1 pound red new potatoes**
- **½ cup Lea & Perrins White Wine Worcestershire Sauce**
- **¼ cup melted butter**
- **Salt, pepper and paprika**

Cut potatoes in ¼" slices; combine Lea & Perrins White Wine Worcestershire Sauce with melted butter and brush on potato slices. Sprinkle with salt, pepper, and paprika. Broil on rack 3" from heat, 3 minutes each side.

Makes 4-6 servings.

Rice Pilaf

- **1 small onion, chopped**
- **¼ cup butter or margarine**
- **1 cup Lea & Perrins White Wine Worcestershire Sauce**
- **1 cup water**
- **1 cup uncooked long grain rice (or mixture of long grain and wild rice)**
- **¼ cup diced green pepper**
- **Salt and pepper to taste**

In a medium saucepan, sauté onion in butter or margarine until onion is tender. Add Lea & Perrins White Wine Worcestershire Sauce and all remaining ingredients. Heat to boiling; cover, reduce heat and simmer 20-25 minutes, or until almost all liquid is absorbed. Remove from heat and let steam, covered, for 5 minutes before serving.

Makes 4 servings.

Tabouleh

- **1 cup coarse bulgur**
- **2 cups boiling water**
- **¼ cup fresh mint or 2 tablespoons dried**
- **1 tomato, cubed**
- **1 onion, chopped**
- **½ cup chopped parsley**
- **¼ cup Lea & Perrins White Wine Worcestershire Sauce**
- **2 tablespoons olive oil**
- **Salt and pepper to taste**

Place bulgur in a large mixing bowl, pour boiling water over and set aside until bulgur has absorbed all the water. Meanwhile, chop the mint, tomato, onion and parsley. Combine Lea & Perrins White Wine Worcestershire Sauce with oil and stir into the bulgur. Add chopped vegetables and toss. Season to taste with salt and pepper. Serve at room temperature or chilled.

Makes 6 servings.

Ratatouille

- **1 large onion, coarsely chopped**
- **2 tablespoons olive oil**
- **8 ounces mushrooms, sliced**
- **1 each, green and yellow peppers, sliced**
- **1 small eggplant, cubed**
- **1 zucchini, sliced**
- **1 large ripe tomato, cut into wedges**
- **1 teaspoon dried thyme, or 1 tablespoon fresh**
- **½ cup Lea & Perrins White Wine Worcestershire Sauce**

In a large skillet over medium heat, sauté onion in oil 1 minute. Add sliced mushrooms, green and yellow peppers, eggplant, zucchini, tomato wedges, thyme and Lea & Perrins White Wine Worcestershire Sauce. Reduce heat and cook vegetables 15 minutes, stirring occasionally. Serve immediately or refrigerate and serve chilled.

Makes 4 servings.

Quick Sauces for Vegetables

Combine equal parts melted butter or margarine with Lea & Perrins White Wine Worcestershire Sauce; serve over hot vegetables.

Substitute ¼ cup Lea & Perrins White Wine Worcestershire Sauce for part of the milk in your favorite cheese sauce.

Whisk together ¼ cup mayonnaise and 2 tablespoons Lea & Perrins White Wine Worcestershire Sauce; season to taste with fresh herbs, if desired. Great with simple vegetables, salads as well as cold, poached fish.

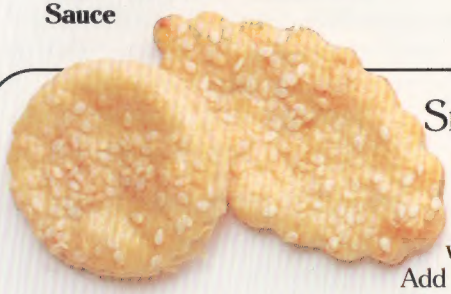
Finishing Touches

Squeaky Madras

- **2 ounces orange juice**
- **2 ounces cranberry juice**
- **1 ounce vodka**
- **Splash of Lea & Perrins White Wine Worcestershire Sauce**

Combine orange juice, cranberry juice and vodka. Pour over ice cubes in wine glass. Splash with Lea & Perrins White Wine Worcestershire Sauce.

Makes 1 serving.



Snappy Crackers

- **2¼ cups flour**
- **½ teaspoon baking powder**
- **2 cups grated sharp cheddar**
- **½ cup butter, in pieces**
- **½ cup Lea & Perrins White Wine Worcestershire Sauce**
- **1 egg yolk**
- **½ cup sesame seeds**

In a mixing bowl, combine flour and baking powder. Cut in cheese and butter with a fork or pastry cutter. Add Lea & Perrins White Wine Worcestershire Sauce, reserving 2 tablespoons, until dough holds together in a ball. Chill dough 10-15 minutes. Preheat oven to 375°F. Between sheets of wax paper, roll half of dough to a thickness of ⅛". Remove paper, cut into desired shapes and brush with egg yolk beaten with reserved Lea & Perrins and sprinkle with sesame seeds. On greased baking sheets, bake 10 minutes, or until golden and firm. Repeat with remaining dough.

Makes about 4 dozen crackers.

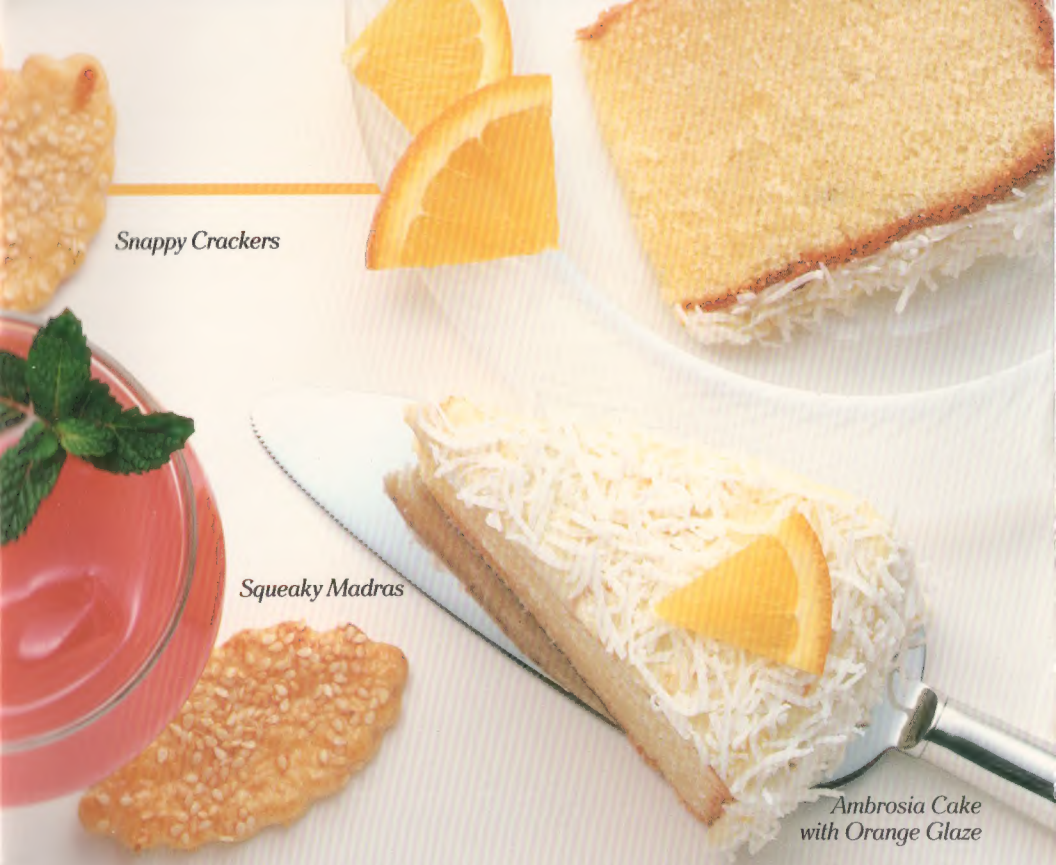
Cancun Colada

- **3 ounces cream of coconut**
- **1 ounce rum**
- **Splash of Lea & Perrins White Wine Worcestershire Sauce**
- **1 cup crushed ice**

Blend all ingredients in a blender. Serve garnished with a pineapple wedge and strawberry.

Makes 1 serving.

Cancun Colada



Snappy Crackers

Squeaky Madras

Ambrosia Cake with Orange Glaze

Ambrosia Cake

- **1 cup (2 sticks) butter, softened**
- **1 cup sugar**
- **4 eggs**
- **2 cups flour**
- **1 ½ teaspoons baking powder**
- **1 cup grated coconut, divided**
- **½ cup orange juice**
- **¼ cup Lea & Perrins White Wine Worcestershire Sauce**

Orange Glaze

In a medium mixing bowl, combine 1 ½ cups confectioners' sugar, 1 tablespoon grated orange rind, 1 tablespoon Lea & Perrins White Wine Worcestershire Sauce and 1-2 tablespoons orange juice, beat until smooth.

Preheat oven to 350°F. Grease and lightly flour an 8" springform pan. In a mixing bowl, cream butter with sugar until light and fluffy; add eggs, beating well after each addition. Stir together flour and baking powder and ½ cup of the coconut. Combine orange juice and Lea & Perrins White Wine Worcestershire Sauce. Add flour mixture to batter alternately with orange juice mixture. Beat until smooth. Pour into prepared cake pan and smooth top. Bake 60-70 minutes, or until toothpick inserted in the middle comes out dry. Cool in pan 5 minutes; remove collar and cool completely. Frost cake with Orange Glaze and sprinkle with remaining coconut. Top with orange slices.

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Lea & Perrins

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